



# SALMON

*Oncorhynchus tshawytscha*

Maori name: Hāmana

Gilled and Gutted, Premium, Chilled, Processed on Land

**Species Description:** Variable in colour, but typically have a silvery green back with silvery sides and white on the belly. Salmon are able to live in both fresh and salt waters.

**Product Description:** Gilled and Gutted Salmon packed fresh on land.

**Farmed Area:** Big Glory Bay, Stewart Island

**Availability:** Year round

**Length:** ≤ 60cm

**Weight:** ≤ 6kg

**Fishing Method:** Farmed and are completely free of chemicals and antibiotics

**Product Intended Market:** For use in food preparation or further processing

**Cooking Characteristics:** Oily fillets. Perfect baked, barbequed, poached, steamed, smoked, pan fried and served raw as sashimi

**Storage Conditions:** Keep chilled at 5°C or below

**Shelf life:** 10 days from date of production



## Nutritional Information:

	Quantity per 100g
Energy	798kJ
Protein	20.7g
Fat	
➤ Total	12.0g
➤ Saturated	3.7g
Carbohydrate	0.1g
Sugars	0.1g
Sodium	52mg



### Wise Fish Stock Codes:

	Weight Grade	Code	Description
<b>Random Weight Cartons</b>	UG	SAM0200000	Salmon G&G UG RW
	1-2kg	SAM020A400	Salmon G&G 1-2kg Chilled
	2-3kg	SAM020A500	Salmon G&G 2-3kg Chilled
	3-4kg	SAM020A600	Salmon G&G 3-4kg Chilled
	4-5kg	SAM020A700	Salmon G&G 4-5kg Chilled
	5-6kg	SAM020A800	Salmon G&G 5-6kg Chilled
	+6kg	SAM020A900	Salmon G&G +6kg Chilled

### Production Parameters:

<b>Processing</b>	Fish are to be gilled and gutted, cleaned and graded.	
<b>Trimming</b>	Remove gills, gut, blood line, kidneys and heart Remove attached gill covers and gill fragments from throat area	
<b>Additives/Processing Aids</b>	No additives are used	
<b>Carton Weight</b>	Minimum Net Weight	Maximum Net Weight
	As per customer request	25KG
<b>Chilling Method</b>	Ensure product is packed with ice and placed into chiller to colder than 5°C, as soon as possible after processing	

### Quality Parameters:

<b>Freshness</b>	<b>Odour:</b> Fresh odour, no off odours indicative of spoilage
<b>Skin</b>	<b>Damage:</b> Nil visible bruises
	<b>Dents:</b> Nil visible dents
	<b>Colour:</b> Dark back and silver belly
	<b>Scales:</b> < 40% scale loss acceptable over whole fish
<b>Flesh</b>	<b>Firmness:</b> Firm
	<b>Colour:</b> Orange/pink flesh colour ≥24 on the Roche scale
<b>Parasites</b>	<b>Nil visible parasites.</b> All visible parasites must be removed





**Packing:**

<b>Packing</b>	<p>Packed in polybin with a plastic liner, ice packs under the liner and on top (not to be in direct contact with the fish)</p> <p>Polybin to have outer bag put on after labelling</p>
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**Packaging:**

<b>Plastic Material</b>	<b>Type:</b> Polybin inners
	<b>Type:</b> Polybin outers
	<b>Colour:</b> Clear
<b>Carton</b>	<b>Material :</b> Polystyrene
	<b>Closing Method :</b> Taped
	<b>Capacity :</b> 43L

**Labelling:**

<b>Specific Labelling Requirements</b>	<p>Example:</p> <div style="border: 1px solid black; padding: 5px;"> <p><b>Salmon G&amp;G</b>  <i>Oncorhynchus tshawytscha</i>              4-5KG AF</p> <p>Farmed <span style="float: right;"><b>SAM020A700</b></span></p> <p>Lot No.: M148503401              Production Date: 03 Feb 2015              Best Before: 13 Feb 2015              Harvest Area 1901              Packhouse No.: PH148              FAO No.: FAO81              Serial No.: 5363638</p> <p><b>Net Weight: 16.69 Kg / 36.80 Lb</b></p> <p>Keep Chilled at 4°C (32°F) or below  <b>PRODUCT OF NEW ZEALAND</b>              PACKED FOR: Sanford Limited              22 Jellicoe St, Freeman's Bay, Auckland,              NZ. <a href="http://www.sanford.co.nz">www.sanford.co.nz</a></p>  </div>
<b>Location to be applied</b>	<p>One label is to be applied to the end of the polybin</p> <p>Address label to go on lid</p> 



## Declaration

King Salmon is farmed within New Zealand waters and is natural with no additives

**GMO:** This is to confirm that all Sanford products do not contain genetically modified organisms (GMO)

**Packaging:** All Sanford primary packaging complies with Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

### Allergen Declaration:

Allergen	Present as Ingredients	TRACES (Cross Contamination)
Cereals containing gluten and products thereof.		
Crustaceans and products thereof.		
Eggs and products thereof.		
Fish and products thereof.	✓	
Peanuts and products thereof.		
Soybeans and products thereof.		
Milk and products thereof.		
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof.		
Celery and products thereof.		
Mustard and products thereof.		
Sesame seeds and products thereof.		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> .		
Lupin and products thereof.		
Molluscs and products thereof.		